HOPKINS PEI

HC-1 Fry Cutter

Instruction Manual

Hopkins PEI
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Guarantee

- This Machine is guaranteed by Hopkins PEI for twelve months from the date of purchase.
- The guarantee is limited to the replacement of faulty parts and excludes any consequential loss or expense incurred by the purchasers.
- Any problems arising from the faulty installation, inadequate maintenance, connection to the wrong electricity supply or general wear and tear are **NOT** covered by the guarantee and would be chargeable.
- The guarantee applies in this form to installations within North America only.
- For overseas installations, a parts-only warranty applies.
- **Please observe these instructions carefully.**

On Delivery

- Please check the contents against the following list and notify both the carrier and Hopkins PEI immediately if anything is missing or damaged.

Warning: Care when lifting. Weight of machine is 55kg (2 person carry)

Contents

- 1 x Main body and connection cable
- 1 x Hopper
- 1 x Rotor (assembled to unit)
- 1 x Knife Block (assembled to unit)
- 1 x Stainless Steel Stand (Optional)

Using the Machine

1. To open the machine, unscrew the knob at the front and lift up until the hopper is fully resting back on its hinges.
2. Check the rotor by hand to ensure that it is completely free to rotate, and that the knife block assembly is properly in position and secured by the two fixing nuts.
3. Close the lid and tighten the nut.
4. It is now safe to power the unit on. To start the machine, press the green button at the front, and to stop, press the red button.

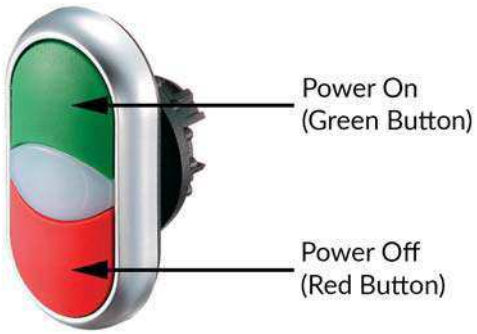

Figure 2: Pushbutton ON/OFF switch

Note: There are safety interlock devices to prevent the user from coming in contact with the spinning rotor or machine knives while the machine is in operation. If the knife block is not properly screwed down, or the lid is not closed the machine will not run.

Removing a Jam

1. If the machine turns off, or stops cutting potatoes, there is a possible jam.
2. If the machine is still running press the red power button to shut it off.
3. Unplug from the power source, unscrew and lift up the lid
4. Remove the obstruction or jam, taking caution to the knife block blades.
5. Close and secure the lid.
6. Check the circuit breaker on the rear of the machine. It may need to be reset by pushing the button.

Warning: Never attempt to remove a jam while the machine is running.

Daily Cleaning Instructions

1. Unplug unit, or disconnect from power supply.
2. Fully unscrew hopper assembly.
3. Open the hopper and lift it out of its hinge seating at the rear. Clean the hopper in a sink with soap and water.
4. Remove the knife block by unscrewing the retaining nuts and lift it off its locating pins.
   Warning: The blades are very sharp, take extra care when handling the knife block.
5. Clean the knife block with soap and water, and carefully remove any residual pieces of potato.
6. Remove the rotor carefully off its shaft. Clean the rotor in a sink with soap and water.
7. Clean out the interior of the base unit, and wipe over the exterior.
   Warning: Do not use bleach or abrasive cleaners.
8. Reassemble the machine. The rotor must be replaced before the knife block, and extra care must be taken when refitting. Do not force, or the center bushing could be damaged. To ensure it is properly seated, turn it slowly until it drops into place.
9. When replacing the knife block, ensure the retaining nuts are fully screwed down so it slips back easily onto the dowel pins.

Electrical Supply Connection

1. Once the fry cutter is in the appropriate position, the adjustable feet should be adjusted to make the rear of the machine slightly higher than the front.
2. The electrical supply connection should be made to a power outlet, or isolator mounted on the wall close to the machine.
3. The outlet should be rated at 10 amps. The unit is fitted with a 10 amp circuit breaker.

Specifications: 110V 60Hz Single Phase. Starting amps 18.5A. Running amps 7.4A

Recommended: It is advised that a Ground Fault Circuit Interrupter (GFCI) be fitted to the electrical circuit.

Warning: The main power supply must be earthed.

Blade Maintenance

Warning: Chipper blades must be checked regularly.

1. Replace worn or bent blades immediately.
2. Replacement blades are readily available from Hopkins PEI. Complete knife block assemblies are also available.

Changing the Blades

1. Remove the blades by unscrewing the two small screws.
2. Unscrew the nuts from the top of the stainless steel holder.
3. Pull the holder from the knife assembly to separate.
4. Replace the damaged blades and reassemble.

Maintenance

There is no user maintenance required, however the machine should be regularly inspected for damage to the electrical supply cable, knife blades, and the safety interlocks should be periodically tested.

Troubleshooting

If the machine ever stops working follow these steps.

1. Check for a jam in the machine (first unplugging from power source).
2. Check that there is 110V at the power supply connection.
3. Check that the hopper and knife block are fitted correctly. The safety interlocks will automatically prevent the machine from running.
4. Check the circuit breaker is in normal position.

Should the machine require repair or service, only Hopkins PEI or its authorized agents should do so. Please contact our service department for assistance.

Note: Only genuine Hopkins PEI replacement parts should be used to service or repair this machine.

Health & Safety Considerations

The operator should be aware of the following:

Note: This list is for guidance only. The operator must undertake their own health and safety risk assessment prior to using this equipment. No one should use this equipment without being fully trained in its use and its hazards.

Loss of stability

- Hazard of impact and crushing to the person's body.

Electrical Hazard

- Hazard of electrical shock by direct or indirect contact with live parts if the main power supply cable is damaged.

Hazards to the operator

- Manual handling risks when moving the machine.
- Hazards from the food being processed, and from the cleaning agents used to disinfect the machine.
- Cuts and injuries from the sharp knife blades.
- There is a severe risk of ergonomic injuries caused by heavy loads when filling the machine with product and transporting the finished product.

Young Persons

- No person under the age of 16 should operate this machine.

Specifications

Rated Power Source	110V 60Hz Single Phase
Start Amps	18.5A
Run Amps	7.4A
Noise Level (unloaded)	59dB
Noise Level (loaded)	71dB
Dimensions (mm)	1195 x 18 x 700
Dimensions (inches)	$47\frac{3}{64}$x $18\frac{3}{16}$ x $27\frac{9}{16}$
Weight	55kg (122lbs)

Wiring Diagram

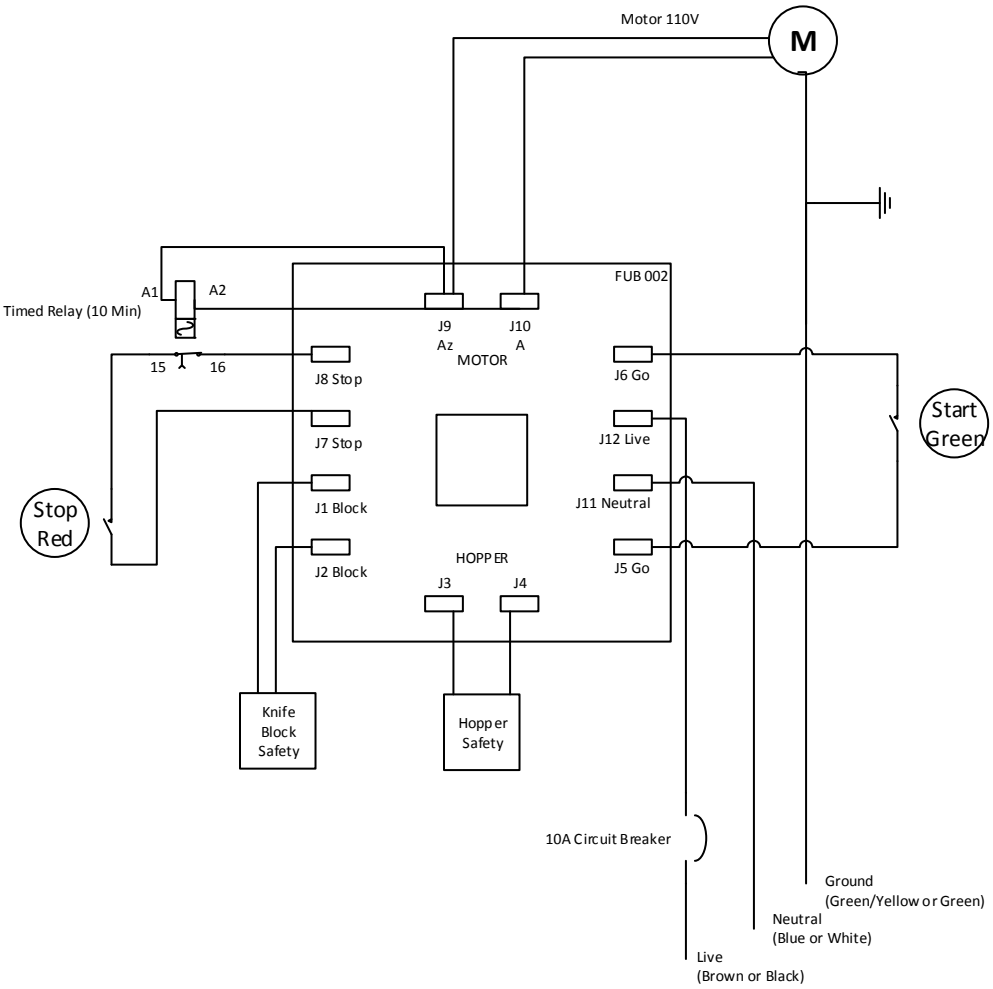

Figure 3: HC-1 Electrical Wiring Schematic

Spare Parts & Repairs

Should you require any spare parts, maintenance, or repairs, please contact our service department.

. **Email:** service@hopkinspei.com

Phone: 1-902-368-2900

Spare Parts Listing

Part #	Part Description
HC1 001	Hopper
HC1 002	Main Body
PEEL0330	Plastic Knob Assembly
HC1 004	Main Body Base
HC1 005	Rotor
HC1 006	Shaft
CHIP0003	Drive Pin
HC1 008	Shaft Keyway
CHIP0185	Shaft Oil Seal
HC1 010	Shaft Bearing
HC1 011	Motor
HC1 012	Gear Box
WIRE0017	Main Plug Lead
HC1 014	Printed Circuit Board w relay
BUSH0026	Stuffing Gland
CHIP0015	Start Button Assembly
CHIP0028	Stop Button Assembly
CHIP0015B	PVC Switch Covers
CHIP0187	Safety Interlock
CHIP0026	Contact Block
HC1 021	Complete Knife Block Assembly
HC1 022	Knife Block Frame
HC1 023	Main Blade
HC1 024	Small Blade
HC1 025	Plastic Block Spacer
HC1 026	Knife Block Tie Bolt